



Yummy Peanut Butter Cookies

 Dairy Free

READY IN



15 min.

SERVINGS



48

CALORIES



126 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1.5 teaspoons baking soda
- 1 cup brown sugar
- 2 eggs
- 2.5 cups flour all-purpose
- 1 cup butter
- 1 cup peanut butter
- 0.5 teaspoon salt

- 1 teaspoon vanilla extract
- 1 cup sugar white

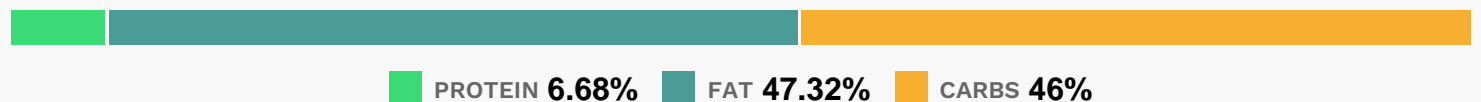
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets.
- In a large bowl, cream together the margarine, peanut butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and almond extracts.
- Combine the flour, baking soda and salt; stir into the peanut butter mixture.
- Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Use a wet fork dipped in sugar to make the crisscrosses on the top.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Grab a glass of milk and enjoy!

Nutrition Facts



Properties

Glycemic Index:3.31, Glycemic Load:6.63, Inflammation Score:-2, Nutrition Score:2.3895652087648%

Nutrients (% of daily need)

Calories: 126.23kcal (6.31%), Fat: 6.81g (10.47%), Saturated Fat: 1.4g (8.75%), Carbohydrates: 14.88g (4.96%), Net Carbohydrates: 14.45g (5.25%), Sugar: 9.21g (10.23%), Cholesterol: 6.82mg (2.27%), Sodium: 130.15mg (5.66%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Protein: 2.16g (4.32%), Manganese: 0.13mg (6.36%), Vitamin B3: 1.11mg (5.54%), Vitamin E: 0.66mg (4.4%), Selenium: 3.07µg (4.39%), Folate: 17.49µg (4.37%), Vitamin B1: 0.06mg (3.98%), Vitamin A: 179.06IU (3.58%), Vitamin B2: 0.05mg (3.15%), Phosphorus: 30.16mg (3.02%), Magnesium: 11.31mg (2.83%), Iron: 0.46mg (2.57%), Copper: 0.04mg (1.79%), Fiber: 0.43g (1.74%), Vitamin B6: 0.03mg (1.61%),

Zinc: 0.21mg (1.38%), Potassium: 48.17mg (1.38%), Vitamin B5: 0.12mg (1.24%)